

**Small print**

We strive to offer only the best quality; our dishes are prepared almost exclusively with Cretan ingredients. We use Cretan olive oil for all casserole dishes and salads. For frying we use vegetable oil. We use fresh potatoes and feta cheese is Greek. When frozen, meat, chicken, burgers, fish and seafood are frozen with the I.Q.F. method (Individual Quick Freezing) to maintain freshness and to keep the flavor intact.

Legal notice

Prices include local taxes and V.A.T. The restaurant is subject to market regulations controls. It is obliged to issue receipts with a cash register certified by the Tax Office.

Please tell us what you think; our complaint forms are available at the exit of the restaurant.

Accountable by law: *Kosmas Linoxilakis*



Kasmas

taverna

art of slow cooking
Local food & Deli shop

MENU



crete

LAND OF VALUES

Our story

At the beginning of the 20th century, Kosmas Linoxilakis lost his heart not only to a wonderful woman, but also to one of the most beautiful places on the island of Crete: Agia Galini. He left his home in the mountains of Crete, married the love of his life and settled in the village of his wife, Agia Galini. Here Kosmas first opened a traditional kafeneion in 1906, where he served Greek coffee and Raki (tsikoudia).

In the late 1950s Kosmas' son Dimos Linoxilakis took over the kafeneion, extending it with groceries like chocolate, candy and liquor. Dimos, always eager for innovations, was the first to make ice cream in Agia Galini; all of the children in the village wanted to work for him, because he gave the best wages: a portion of ice cream!

Dimos travelled to the island of Siros to learn how to make the best pastry and traditional cakes. He specialized in vanilla, locally known as 'submarine' (ypovrichio). The kafeneion was widely popular with travelling cinemas, parties and celebrations that were held in Agia Galini. From the 1970s until the mid nineties, the business was run by Dimos' nephews as a restaurant under the name 'Libyan Sea'.

In 1996 Dimos' son Kosmas Linoxilakis took over the restaurant and continued the tradition of a family business und the name 'Kosmas Taverna'. He renovated the restaurant, giving it this special, cozy atmosphere it is known for up until today.

ENG IN our menu you will discover special recipes, creative food combinations from different places of Greece but also goodies from award-winning small producers that will presented at your plate Greek PDO cheeses & cold cuts, wines & spirits ,biological products, with exquisite taste richness.

The restaurant through its journey all over Greece created Deli-Grocery, "pantopolio" & cellar where you have the opportunity to explore and discover local products, bio products ,in case you would love to buy and take with you something so as to remind you this delicious trip.

*Welcome to Kosmas Taverna
and enjoy!!!*

Aperitifs

200. **TSIKOUDIA** 50ml _____ 0,2lt _____
(traditional cretan raki single distillation)

201. **TSIPOURO** 50ml _____ 0,2lt _____
(raki, multiple destillation)

202. **OUZO** 50ml _____ 0,2lt _____
(anice flavoured spirit)

203. **WHITE SANGRIA** _____
White wine, vanilla, citrus, passion fruit

204. **RED SANGRIA** _____
Red wine cinnamon, citrus, metaxa

205. **SPARKLING WINE (0,2l)** _____

206. **ROYAL** _____
Prosecco wild blueberry or strawberry

207. **HUGO** _____
Prosecco, Elderflower, mint

208. **ATHENIAN SPRITZ** _____
Prosecco ,Otto's vermouht, Tonic water

209. **APEROL SPRITZ** _____
Aperol, soda, prosecco

Refreshments

210. **Coca Cola** 0.25lt _____

211. **Fanta (orange-lemon)** 0.25lt _____

212. **Spezi** _____
(Fanta orange - cola) 0.25lt _____

214. **Sprite -Tonic** 0.25lt _____

215. **Soda (Sparkling water)** 0.3lt _____
0.75lt _____

216. **Natural table water** 0.5lt _____

1lt _____

217. **Ice tea** 0.25lt _____

Fruit Juices

218. **Fresh Orange Juice** _____

219. **Kimba juice** _____
(banana - cherry)

220. **Tropical** _____
(pineapple, passion fruit, lemon)



Starters

1. Kretan traditional velute soup

Xinochondros" (sour coarsely crushed wheat)

2. GARLIC BREAD

Pita bread with garlic butter, herbs and cheese

3. BRUSCHETTA WITH SMOKED

EEL FILLET With Wasabi, olive oil & lemon, capers & Dijon mustard.

4. PITA BREAD WITH MACKAREL FILLET

White taramas (fish roe), roasted tomatoes, onion & capers

5. TZATZIKI

Strained yogurt with cucumber & grated garlic

6. DAKOS Cretan barley rusks

Topped with baby tomatoes, olives, capers, xinomizithra (soft Cretan sour cheese), oregano & olive oil

7. FAVA

With carobhoney caramelised onions, hyacinth balls (askordoulaki), grind of lemon

8. DOLMADAKIA (Traditional Stuffed vine leaves)

With olive oil & lemon, yoghurt & spearmint dip & grilled pita bread

9. EGGS fried with SOUTZOUKI (Sujuk-spicy sausage buffallo) and grilled bread

10. ZUCCHINI FRIED

Served with yoghurt dressing.

11. GARLIC MUSHROOMS

With thyme, garlic, rocket leaves & matured graviera cheese (Cretan Gruyere)

12. EGGPLANT (AUBERGINE) ROLLS

With feta, graviera cheese filling, coated with sesame seeds & fig fruit jam

14. KEFTEDAKIA

(meatballs from ground beef)

With fresh tomatoes, graviera cheese, basil & baked pita bread

15. CHEESE SAGANAKI FLAMBÉ

Pan-seared cheese with lemon & cognac

16. HALLOUMI CHEESE

With dried fruit, orange juice, thyme & petimezi (Cretan style molasses syrup made from grapes)

17. CANNELLONI

With spinach & myzithra (soft cretan cheese), tomatoes & basil

18. FETA CHEESE OVEN BAKED WITH OLIVES

With peppers, garlic, rosemary, chili, olive oil & grilled pita bread

19. FRIED SQUID (KALAMARI)

With garlic Mayonnaise

20. SMOKED EEL FILLET

With couscous, beetroot and yoghurt dressing

21. FRESH TUNA TARTARE

Marinated in sesame oil, ginger, soy sauce, sesame, avocado, & bean sprouts

22. MARINATED SARDINES

With red onion, "Kritamo" (Rock Samphire)

23. GRILLED SARDINES

With garlic panko bread crumbs, grated lemon zest & chili sauce

24. GARLIC SHRIMPS

With garlic, olive oil, white wine, parsley, baby tomatoes and grilled pita bread

25. MUSSELS "SAGANAKI"

Cooked with tomatoes, peppers, onion, garlic, feta cheese & ouzo

26. SCALLOPS sautéed, SOUTZOUKI crust

(Sujuk-spicy sausage buffallo) With pea puree

27. OLIVE OIL TESTING for 2 persons

Hot bread, 3 different E.V.O.O. (extra virgin olive oil), 3 different Greek meze (tapas)



CARPACCIO

28. BEEF FILLET

served with grind of cave aged "graviera" from Krete, hazelnut and Botanico (6 yrs aged Greek balsamico)

29. OCTOPUS

served with rocket, cappers



VARIETIES

30. VARIETY OF GREEK CHEESE

Choose 4 kinds of cheese from our deli shop. Served with watermelon and peach jam with bitter almond, Kretan raisins, dry nuts and rusks

31. VARIETY OF GREEK COLD CUTS

Sheep prosciutto, buffalo "kavourmas", beef "pastourmas", copa from black pork, artichoke pate, bread sticks, dry fruits and Chios mandarin mustard with truffe oil

32. VARIETY OF GREEK APPETIZERS FOR 2 PERSONS

Spicy cheese dip, white tarama (fish roe), "melitzanosalata" (eggplant dip), pita bread, olives, tomatoes & cucumber



SALADS

33. TRADITIONAL GREEK

"Xoriatiki" With tomatoes, cucumber, onion, peppers, olives, feta cheese & oregano

34. CRETAN WITH XINOMIZITHRA

(sour cheese) With paximadi (cretan barley rusk), tomatoes, cucumber, onion, peppers, boiled potatoes, olives, capperi & oregano

35. "PANDAISIA"

Different variety of lettuce, dried fruit, herbs, walnuts, "manouri" (semi-soft Greek cheese), balsamic vinegar, honey & petimezi (Greek style molasses syrup made from grapes) dressing

36. BEETROOT SALAD

Baby spinach, red onions, pomegranate, orange, "xygalo" cheese from Sitia Krete vinegrette (apple vinegar-honey-mustard) walnuts

37. KOSMAS SALAD

Apaki (traditional Kretan smoked pork), rocket, "pastel" sesame bar, raisins, fig, pumpkin seeds "ladotyri" PDO cheese from Lesvos island, vinegrette (olive oil, honey, balsamic vinegar) and carob honey

38. CHICKEN SALAD

Diferent kinds of lettuce, tomatoes, cucumber, peppers, red onions, avocado, garlic, beicon from black pork, "kyano" blue goat Greek cheese, verjuice, oregano, perclely

39. OCTOPUS SALAD

Baby spinach, olives, fennel, orange, citrus vinaigrette, fresh oregano

40. SALAD WITH TUNA FISH (FROM ALONISOS)

Tomato, iceberg, boiled potato, egg, garlic, red onion, olives, green beans, olive oil lemon dressing.

41. EEL FILLET (home smoked) & KRITAMO (Rock samphire)

With romaine lettuce, green apple, radish, boiled potatoes, capers, croutons with mustard & apple cider vinaigrette

42. MACKEREL SALAD

Chickpeas, different kinds of lettuce, baby tomatoes, red onions, lemon zest, green olives, verjuice



PASTA

43. PENNE BOLOGNESE
With ground beef, tomatoes & basil

44. PENNE CHICKEN
Sundried tomato pate, baby tomatoes, spinach milk cream, graviera cheese, basil and garlic

**45. MAKAROUNES*
CRETAN CARBONARA**
Apaki (kretan smoked pork) sauted and xinomizithra cheese cream

**46. MAKAROUNES* WITH
KEFTEDAKIA (MEATBALLS FROM
GROUND BEEF)**
Tomatoes, basil & graviera cheese

**47. MAKAROUNES* WITH 4
CRETAN CHEESES**
With feta, graviera, "Kyano" blue goat Greek cheese, Xinomizithra (Cretan sour cream cheese), fresh thyme & roasted walnut

**48. MAKAROUNES* WITH
KEFTEDAKIA (MEATBALLS FROM
GROUND BEEF)**
Tomatoes, basil & graviera cheese

OPTION FOR GLUTEN FREE PENNES

* Makarounes are fresh self made
Cretan traditional pasta

49. "THE ANCIENT"
Linguine with olives, capers, sun-dried tomatoes, herbs, rocket leaves & "Anthotyro" (Cretan parmesan cheese)

50. SHRIMP ALGLIO E OLIO
Linguine with shrimp, garlic, parsley, baby tomatoes & basil

51. SEA FOOD (MARINARA)
Linguine with squid (kalamari), shrimps, mussels, scallops, clams, tomatoe & oyster sauce

**52. SALMONE WITH FRESH
HOME SMOKED SALMON**
Linguine, spinach, baby tomatoes, basil, lemon zest & milk cream

**53. FISH ROE
(avgotaracho from Messolongi)**
Linguine with lemon zest, lemon juice and fresh herbs

RISOTTO

54. BEEF FILLETS
With vegetables, "Mayrodafni" sauce (Greek sweet red wine), gravy, marjoram & parmesan

55. SHRIMPS
With oyster sauce, cream cheese, parmesan & ouzo

56. FUNGI
A variety of mushrooms, thyme & parmesan, wine sauce



GREEK & CRETAN CUISINE

57. GYROS PORK OR CHICKEN

With pita bread, tzatziki, onions, tomatoes, & fried potatoes

58. MOUSAKA

Layers of potato, eggplant, minced meat, with béchamel cream & grated cheese, baked in the oven

59. SOUTZOUKAKIA OF SMYRNA

Oven baked small meatballs made of ground beef in a tomato sauce & potatoe puree

60. NEW YEARS PITA(PIE)

(Traditional central Greece-Thessaly) with pork,chicken,rice oven baked

61. GREEK TRADITIONAL SPINACH PIE

With tomato sause dip

62.FISH SOUP

With Lionfish & cod fish fillet, shrimps, mussels, vegetables, kalamari & red saffron

63. BEEF STIFADO

With Fried potatoes

64. LAMB KLEFTIKO

Lamb shank slow cooked wrapped in a grease paper,with potatoes,fried peppers eggplants,feta and kefalotyri Kretan cheese

65. CHICKEN DRUMSTICKS SOUS VIDE

Slow cooked with honey, sage, lemon. Served with couscous

66. GOAT STEW

(traditional Kretan)

with tomato sauce and xynohodros (Kretan sour coarsely crushed wheat)

67. PASTICHIO (TRADITIONAL)

Thick macaroni with mince meat and a béchamel sauce, baked in the oven.

68. TRADITIONAL GREEK KON-TOSOUVLI (SKEWERED) FOR 2 PERSONS 600GR

From pork neck or chicken or mixed, marinated with red wine & Cretan herbs. Served with vegetables, fried potatoes, homemade barbecue, mustard dip & baked pita bread



Dishes from the Chef

69. CHICKEN TIKKA MASALA

With spicy red curry, coconut milk, roasted almonds, grated coconut & basmati rice

70. PORK SPARE RIBS - Sous vide

Slow-cooked with homemade BBQ sauce, fried potatoes & coleslaw

71. BEEF CHEEKS - Sous vide

Slow-cooked with vegetables, gravy, creamonade with potatoe puree

72. MACKEREL FILLET GRILLED (wrapped with wine leaves)

Served with black eye beans, leek, fennel, sultanas raisins, citrus sauce

Vegan

73. ARTICHOKE AND MUSHROOMS

Sundried tomatoes, verjuice & Kretan oregano.

74. STUFFED EGGPLANTS (AUBERGINES)

With vegetables, couscous & tomato sauce

75. COUSCOUS

With vegetables, saffron & rocket leaves

76. CAULIFLOWER WITH RED CURRY

Tikka Masala, coconut milk & grated coconut

77. FALAFEL

With tahini sauce dip, pita bread & tomatoe, cucumber salad

78. VEGETARIAN BURGER

With, tomatoe, lettuce, onions, fried potatoes & vegan mayo dip



Grilled Meats

79. PORK SOUVLAKI (on the skewer)

Meat cut from the neck. marinated in white wine. olive oil, & fresh herbs, served with tzatziki. pita bread and fried potatoes

80. CHICKEN SOUVLAKI (on the skewer)

Meat from chicken legs. marinated with turmeric, lemon, spices. with fragrant yoghurt dip with spearmint, lemon, pita bread & fried potatoes

81. GYROS PORK OR CHICKEN

With pita bread, tzatziki, onions, tomatoes & fried potatoes

82. MEATBALL (BIFTEKI) FILLED WITH CRETAN CHEESE, OLIVES, SUNDRIED TOMATOES

With grilled vegetables & fried potatoes

83. CHICKEN BREAST FILLETS

Marinated with mustard, orange, wine, rosemary. Served with basmati rice, vegetables & infused lemon olive oil

84. LAMB CHOPS

With greens(chorta), spinach & fried potatoes

85. SIRLOIN STEAK 300 gr

With fried potatoes, grilled vegetables, flower of salt

86. BEEF FILLET 200gr

With grilled vegetables, fried potatoes & flower of salt

87. MIX GRILL for 1

Gyros, buffalo kebab, Cretan sausage from sheep, chicken souvlaki with pita bread, onions, tzatziki & fried potatoes

* HOW DO YOU PREFER YOUR FILLET

RARE Slightly cooked on the outside, red & juicy on the inside

MEDIUM RARE Medium rare on the outside, pink & juicy in the center

MEDIUM Cooked but still pink in the center

WELL DONE

Sauces

A la creme with fresh mushrooms

BBQ

Mustard & honey

Pepper



Fish

Extra side orders

88. TSIPOURA (Sea Bream) 400gr _____
With fresh vegetables, potato puree,
olive oil & lemon dressing

89. GRILLED KALAMARI (Squid) _____
With green salad & garlic mayonnaise

90. FRIED COD _____
With greens (chorta), beetroot, orange
& garlic potato puree (skordalia)

91. GRILLED OCTOPUS _____
With fava & roasted peppers

**92. SALMON HOME SMOKED
WITH CREAM FROM GREENS
(CHORTA) & SPINACH** _____
With fried mushrooms, potato puree
& basil oil

93. TUNA FILLET _____
With Caponata, sweet potato puree,
olives & capers

94. SEA BASS FILLET _____
With spicy crust, tomatoes, garlic &
vegetables & basmati rice

**95. SHRIMPS WITH TOMATO
AND GRAVIERA CHEESE** _____
With garlic,brandy "Metaxa" &cream
sauce.Served with basmati rice and
cauliflower

**96. VARIETY OF GRILLED
SEAFOOD FOR 2 PERSONS** _____
With crab, scallops, mussels,
squid(kalamari), octopus,
shrimps, olive oil & lemon
dressing & garlic mayonnaise

**97. SAUTÉED GREENS
(CHORTA) WITH LEMON &
OLIVE OIL DRESSING.** _____

**98. STEAMED BROCCOLI
WITH OLIVE OIL.** _____

**99. GRILLED VEGETABLES
WITH ROCKET LEAVES, LEMON
& OLIVE OIL DRESSING** _____

100. HOMEMADE POTATOE PURÉE _____

**101. POTATOES WITH GARLIC, ARO-
MATIC HERBS & GRAVIERA CHEESE** _____

102. FRIED POTATOES (FRESH) _____

103. BUTTER RICE _____

104. PEA PUREE _____

**105. STEAMED VEGETABLES OF
THE DAY WITH OLIVE OIL –
LEMON DRESSING** _____

**106. CHICKPEAS,SUN DRIED
TOMATOES, CITRUS
VINEGRETTE AND MINT** _____

**107. BLACK EYE BEANS,LEEK,
FENNEL, SOULTANAS RAISINS,
CITRUS SAUCE AND APPLE
VINEGAR** _____



Pizzas

108. GREEK

Tomato sauce, mozzarella, tomatoes, olives, peppers, onion & feta

109. ITALIAN

Tomatoe sauce, mozzarella, prosciutto, rocket leaves & parmesan

110. 4 CHEESES

Tomatoe sauce, mozzarella, feta, graviera, "Kyano" Greek blue goat cheese, xinomizithra

111. SALAMI

Tomato sauce, mozzarella, salami, chilli & rocket leaves

112. COLD CUTS

Tomato sauce, mozzarella, salami, ham, bacon, sausage & rocket leaves

114. MARGARITA

Tomato sauce, mozzarella & fresh basil

115. FLORENTINA

Tomato sauce, spinach, mozzarella, bacon, ham & egg

116. HAWAII

Tomato sauce, mozzarella, ham & pineapple

Burger

117. BURGER WITH CHEDDAR CHEESE

With tomatoes, lettuce, pickled cucumber, onion, BBQ sauce, fried potatoes & mayonnaise dip

118. PHILI BURGER

With Philadelphia cheese, BBQ sauce, crispy bacon, onion rings, tomatoes, lettuce, pickles, fried potatoes & mayonnaise dip

119. CHICKEN BURGER

With crispy chicken, honey, mustard, cheddar cheese, coleslaw, rocket leaves, garlic mayonnaise, lemon, fried potatoes & mayonnaise dip

120. BURGER WITH GRILLED PINEAPPLE

With crispy bacon, cheddar cheese, grilled onion, cocktail sauce, lettuce, fried potatoes & mayonnaise dip

121. DOUBLE BURGER

With bacon, cheddar cheese, crispy onion, pickled cucumber, fried potatoes & spicy mustard dip



OLIVE OIL TASTING EXPERIENCE

**Welcome to the world of extra virgin olive oil,
welcome to a world of aromas,
hiding behind the “gold” of Greek Land
such as marjoram, chamomile, herbs and spices.**

**An experience that reveals the character of extra virgin olive oil,
through the selected brands of Cretan land,
that you have the opportunity to meet and try through gastronomy.**

**When you are interesting ask for more information
www.tavernakosmas.gr**

